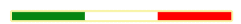




Vi. Sco., Inc.

Wine Importer & Distributor

PRODUCT OF ITALY



BAROLO CAVALIERI DI MOASCA DOCG



RED

Appellation : D.O.C.G.



Grapes Variety : Nebbiolo 100%



Alcohol Vol. : 14 %



Bottle size : 750 ml

Region : **Piedmonte**

Production zone: vineyards in the area of Serralunga d'Alba . Province of Cuneo . Piedmont.
Vintage period: middle of October
Fermentation: traditional peel maceration of 12 days in steel tanks at a controlled temperature of 28 C.

Aging: 36 months in oak barrels (30 hl), 6 months in the bottle.

Technical specifications: natural cork, capsule in poly laminate, front and back label. 1 case = 6 bottles

Characteristics:

Colour: shiny red with garnet reflections

Bouquet: complex, elegant and essential

Flavour: dry, full bodied with a long finish

Pairing: best enjoyed with truffle courses, venison and roasts

Tasting Temperature: 18–20 C, decantation



Alibrianza



Roberto Mazzei's passion for viticulture and his keen sense to press a good drop of wine led to the founding of the family company Alibrianza srl in 1981. Since the creation of the family business, the company has consistently selected exceptional wines from Italy's most important wine regions for international clients. After his son, Andreas, joined the company in the '90s, the production plant was brought up-to-date and innovative winery techniques were adopted, leading to greater quality control and portfolio management. Special attention has always been paid to consistency and reliability, guaranteeing a high quality product. Thanks to long-lasting partnerships with local winemakers all over Italy, today Alibrianza is a guarantee for a selected repertoire of well-balanced and expressive wines

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